

WIND SPIRITSt. Thomas, VI.:02/23/2002 SCORE: **97**

Inspected by Dan Harper and Julia Chervoni

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Deduction Status: N

Violation: OF THE ELEVEN SAMPLES TAKEN FROM THE VESSEL EACH MONTH AND ANALYZED FOR E. COLI ONLY ONE WAS FROM THE DISTRIBUTION SYSTEM. IN ADDITION, THE SAMPLE SITE LOCATIONS WERE THE SAME MONTH AFTER MONTH.

Recommendation: 5.6.1.1.1 A minimum of four potable water samples per month shall be collected and analyzed for the presence of Escherichia coli. Samples shall be collected randomly from locations forward, aft, upper, and lower decks of the vessel.

Action: Sampling procedure has been changed to comply with the regulations.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

Site: POTABLE WATER

Deduction Status: Y

Violation: THE CROSS-CONNECTION PROGRAM FOR THIS VESSEL HAS NOT BEEN COMPLETED.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross-connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

Action: Cross-connection program is being developed.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE INTERNATIONAL SHORE CONNECTIONS USED FOR THE FIRE SUPPRESSION SYSTEM WERE NOT FITTED WITH REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES.

Recommendation: Install reduced pressure principle backflow prevention devices at all international shore connections.

Action: This is the original design of the connection. Adding reduced pressure assembly backflow preventers will restrict the flow to the fire system. This cannot be done without flag state and class society approval.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE CREW LAUNDRY HAD POTABLE WATER LINES SUPPLYING THE LAUNDRY MACHINES THAT WERE FITTED WITH NON-CONTINUOUS PRESSURE BACKFLOW PREVENTION DEVICES. THIS CREW LAUNDRY WAS ON DECK 2.

Recommendation: 5.7.1.2.5 A continuous pressure-type backflow preventer shall be installed when a valve is located downstream from the backflow preventer.

Action: These will be replaced with the correct type.

Site: POTABLE WATER

Deduction Status: Y

Violation: A HOSE WAS CONNECTED TO A POTABLE WATER LINE WITHOUT A BACKFLOW PREVENTION DEVICE. THIS WAS ACROSS FROM THE BUNKER LINE CHLORINE PUMPS.

Recommendation:

Action: Backflow preventer will be installed.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE CAP ON THE FILL LINE AT THE PORT BUNKER STATION WAS NOT ATTACHED

Recommendation: 5.3.2.1.4 The potable water filling line shall have a screw cap or plug fastened by a non-corroding chain to an adjacent bulkhead or surface in such a manner that the cap or plug shall not touch the deck when hanging free.

Action: Cap has been reattached.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE LAST TIME THERE WAS MAINTENANCE, CLEANING, AND DISINFECTION OF POTABLE WATER TANKS 1, PORT AND STARBOARD, WAS NOVEMBER 1999.

Recommendation: 5.3.4.1.2 Potable water tanks shall be inspected, cleaned, and disinfected during dry docks and wet docks, or every 2 years, whichever is less.

Action: The tank will be inspected and cleaned.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: POOL

Deduction Status: N

Violation: A LENGTH OF ROPE 1.5 TIMES THE WIDTH OF THE POOL WAS NOT ATTACHED TO THE FLOATATION DEVICE. VERIFY THAT THE CONFIGURATION OF THE DRAINS PRECLUDES THE CREATION OF A VORTEX. SUGGESTION: PROVIDE A NO DIVING SIGN NEAR THE POOL.

Recommendation: 6.4.1.2.1 Easy access shepherd's hook and approved floatation device shall be provided at a prominent location near each public swimming pool. 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.

Action: The flotation device is Red Cross approved. There is no requirement that a length of rope be attached. This is a flotation device. The Shepard's hook is for retrieval.

Site: SPA

Deduction Status: N

Violation: THE PRECAUTIONS AND RISKS SIGN FOR THE SPA DID NOT WARN AGAINST USE BY PARTICULARLY SUSCEPTIBLE INDIVIDUALS SUCH AS THOSE WHO ARE IMMUNOCOMPROMISED.

Recommendation: 6.4.1.1.3 A sign shall be installed near the whirlpool spas that lists standard safety precautions and risks, warning against use by particularly susceptible people, such as those who are immunocompromised.

Action: Sign will be installed.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: VERANDA CAFÉ

Deduction Status: N

Violation: PASSENGERS ARE CURRENTLY ALLOWED TO DIP ICE CREAM FOR THEMSELVES FROM AN ICE CREAM FREEZER UNIT IN THE DINING AREA.

Recommendation: Because of the potential for contamination of the ice cream from incidental hand contact, ice cream served from open ice cream containers must be dispensed by an on-staff server.

Action: This practice will be discontinued.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: MAIN GALLEY POT WASH

Deduction Status: N

Violation: TWO OF THE UTENSILS IN THE POT WASH AREA WERE NOT EASILY CLEANABLE DUE TO MISSING HANDLE CAPS.

Recommendation: 7.4.5.2.1.1 Utensils shall be maintained in a state of repair or condition that

meets the materials, design and construction specifications of these guidelines or shall be discarded.

Action: Utensils were discarded.

Site: MAIN GALLEY - GRANDE MANGER

Deduction Status: N

Violation: SHELVING IN TWO OF THE REFRIGERATORS WAS OF COATED MATERIAL THAT WAS PEELING AND CORRODING, AND THE SHELVING UPRIGHTS WERE NOT EASILY CLEANABLE DUE TO CREVICES, NON-EASILY CLEANABLE FASTENERS, AND OTHER SUCH FEATURES.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Shelving will be replaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN GALLEY

Deduction Status: Y

Violation: SOME OF THE HOOD EXHAUST PANELS ABOVE THE GRILLS IN THE HOT GALLEY WERE DAMAGED EXPOSING LARGE GAPS BETWEEN THE LOUVERS.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Panels will be repaired or replaced.

Site: VERANDA PANTRY

Deduction Status: Y

Violation: THE INTERIOR SPACE OF THE VITALITY JUICE MACHINE WAS NOT EASILY CLEANABLE.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Insert will be installed by Vitality.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY DISHWASH AREA

Deduction Status: N

Violation: THREE FINAL RINSE NOZZLES WERE CLOGGED ON THE MAIN GALLEY DISHWASHER.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines.

Action Nozzles were unclogged.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	0

Site: POOL BAR

Deduction Status: N

Violation: THE GLASSWASHER DID NOT PROVIDE A SANITIZING RINSE VIA THE ATTACHED CHLORITIZER DURING THE FIRST FEW CYCLES. THIS WAS CORRECTED ON BOARD.

Recommendation: 7.5.6.2.3.1 The sanitizing solutions shall be used with the following concentrations: (1) A chlorine solution shall have a concentration between 50 mg/L (ppm) and 200 mg/L (ppm).

Action: Corrected during the inspection.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: DECKING IN SEVERAL AREAS WAS DAMAGED AND REQUIRED REPAIR, FOR EXAMPLE, PAINTED DECKS PEELING PAINT IN MAIN GALLEY POT WASH AREA AND CRACKED DECK TILES IN THE HOT GALLEY AT SCUPPER JUNCTURES.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to repair and replace damaged tiles and repaint painted decks. Areas noted during the inspection will be addressed.

Site: MAIN GALLEY POT WASH

Deduction Status: Y

Violation: A DAMAGED PROFILE ALONG THE BULKHEAD PANEL LEFT A LARGE GAP AT THE BULKHEAD PANEL JOINT AND MISSING SEALANT WAS NOTED IN SOME AREAS.

Recommendation: 7.7.4.1.4 Bulkheads and deckheads shall have smooth easily cleanable finishes.

Action: This will be corrected.

Site: PROVISIONS

Deduction Status: Y

Violation: PEELING SEALANT WAS NOTED ALONG BULKHEAD-DECKHEAD JUNCTURES

IN THE FRUIT WALK-IN.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food storage areas shall be maintained in good repair.

Action: Sealant will be replaced.

Site: VERANDA CAFÉ

Deduction Status: Y

Violation: THE TILES BEHIND THE GRILL AND ABOVE THE GRILL AT THE FRONT OF THE HOOD SYSTEM WERE CRACKED AND HAD MISSING GROUTING SEALANT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: The tiles and grouting will be renewed.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: PROVISIONS

Deduction Status: N

Violation: LIGHTING LEVELS WERE AT 3 FOOT CANDLES IN THE WALK-IN FREEZER FOR VARIOUS ITEM STORAGE.

Recommendation: 7.7.5.1.2 The light intensity shall be at least 110 Lux (10 foot candles) at a distance of 75 centimeters (30 inches) above the deck when in use, in walk-in refrigerator units and dry storage areas, and in other areas and rooms during periods of cleaning.

Action: Light levels will be increased.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT INSTRUCTIONS

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: WIND SPIRIT - CAS - FEBRUARY 23, 2002] .

Recommendation:

Site: POTABLE WATER

Deduction Status: N

Violation: ECOLAB WAS ONBOARD WORKING ON THE FAR POINT ANALYZER RECORDER DURING THE INSPECTION. THE MANUAL TEST NOTED AN APPROPRIATE HALOGEN RESIDUAL.